

ATELIER

Anton Gschwendtner

ATELIER SEVEN

Norwegian Scallop
Osciètre Prestige Caviar, Radish, smoked Dashi, Leek Oil from Kyoto & Hazelnut

Langoustine
Pulled Crab, Carrot, Lemongrass, Coriander Bisque & Serundeng

Sea Trout from Nikolai Birnbaum
Büsum Crabs, backed Calf's Head, Parsley Root & Beechnuts

Glazed Veal Sweetbreads
Lentils, Button Mushrooms, pickled Celeriac, Sherry

Saddle of Venison from „Gutshof Polting“
Jerusalem Artichoke, Chanterelle Mushrooms, Boudin Noir & Madagascar Pepper

Cheese from the board from „Kaasaffineurs Van Tricht“ Antwerp
or
Burrata di Bufala
Tomato, marinated Courgette, Sole di Sicilia & Pine Nuts

Pear „Gute Luise“
Parsnip, Liquorice, Quinoa & Chervil

Seven Course Menu 275,00
Six Course Menu without Cheese 265,00
Five Course Menu without Langoustine & without Cheese 230,00

Extra charges might be added to your bill in case of menu
or side order changes.

All prices in Euro and VAT included